



# SPECIALS

## SMALL PLATES

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Octopus Nuta 14.00

- octopus, yuzu miso dressing, grilled three corner leek, pickled hedgehog mushrooms

## SAKE

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In celebration of Women's History month, all of our featured sakes are either owned or brewed by women.

**Gozenshu Bodaimoto** 14/27/80

- A nigori style sake from Okayama. The name Bodaimoto comes from the style of sake production used by the monks at Shoryakuji temple. Acidic, umami sweetness all balanced perfectly.

**Fukucho 'Moon on the Water'** 14/27/80

- Junmai Ginjo coming from Hiroshima, the birthplace of ginjo sake. Vibrantly fruity and full flavored.

**Yuho 'Eternal Embers'** 14/27/--

- Junmai brewed in Ishikawa. Texturally rich with tannic elements and umami flavors. Great served warm.

# SMALL PLATES

<b>Tsukemono</b> -v	11
• seasonal japanese pickles	
<b>Shishito Peppers</b> -v	11
• spicy mentaiko* aioli	
<b>Foie Gras 'Tofu'</b>	14
• foie gras mousse, sake poached shrimp, cream, dashi, wasabi	
<b>Coffee Salmon* Tartare</b>	15
• coffee marinated salmon*, pork floss furikake, chive sour cream	
<b>Chawanmushi</b>	15
• savory egg custard with black cod, shiitake, shrimp, kamaboko	
<b>Yakitori Duck Tsukune*</b>	16
• house duck meatballs, eggplant and shishito, sous vide egg*, shichimi	

# TEMPURA

<b>Shrimp, 2 pieces</b>	11
<b>Eggplant</b> -v	12
• hedgehog mushroom, dashi, purple daikon, bonito	
<b>Kabocha "Wings"</b> -v	12
• kabocha squash with a duck demi glace sauce, sesame seeds	
<b>Maitake Mushrooms</b> -v	14
• house made oyster aioli, fermented garlic honey	
<b>Shungiku</b> -v	13
• chrysanthemum greens, caesar maggi aioli, parmesan	

# SOBA

<b><u>Bukkake: noodles are chilled, served in cold broth</u></b>	
<b>Natto Bukkake</b> -v	21
• house fermented soybeans, sous vide egg*, chili crisp, tempura flake, takuan, nori, cucumber, green onion	
<b>Shrimpcado Bukkake</b>	24
• avocado, shrimp tempura, tempura flake	
<b><u>Seiro: noodles are dipping style</u></b>	
<b>Ten Zaru</b> -v	24
• zaru broth, seasonal vegetable tempura, wasabi, scallion, cold broth	
<b>Kamonegi Seiro</b>	24
• duck breast, duck tsukune meatball, leek, yuzu zest, hot broth	
<b>Cream of Black Trumpet Mushroom</b>	25
• thinly sliced pork belly, black trumpet mushroom, cream, hot broth	
<b><u>Nanban: hot noodle soup</u></b>	
<b>Tempura Kake</b> -v	24
• seasonal vegetable tempura, mitsuba, yuzu zest	
<b>Kamo-Nanban</b>	24
• duck breast, duck tsukune meatball, leek, yuzu zest	
<b>Pork Cheek Curry</b>	25
• braised pork cheek, cheese, leek	
<b>Clam-Nanban</b>	25
• manilla clams, triangle leek butter, confit potato	

## Add ons

tempura flakes	1.5
umeboshi and shiso	2
side of zaru sauce	2
fried mochi	3
house chili crisp	1.5
sous vide egg*	3
<b>Souvenir</b>	
shichimi	7

\* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs might increase your risk of foodborne illness

## SAKE

Ask your server for hot sake recs!

## BOTTLES



<b>Gozenshu Bodaimoto</b>	14/27/80
<i>[Nigori, Okayama]</i>	
<b>Fukucho 'Moon on the Water'</b>	14/27/80
<i>[Junmai Ginjo, Hiroshima]</i>	
<b>Yuho 'Eternal Embers'</b>	14/27/--
<i>[Junmai, Ishikawa]</i>	
<b>Kagatobi</b>	16/30/89
<i>[Junmai Ginjo, Ishikawa]</i>	
<b>Tahoma Fuji</b>	11/21/60
<i>[Nama Genshu Junmai Ginjo, Seattle]</i>	
<b>Choryo Tarusake</b>	14/27/80
<i>[Futsushu, Nara]</i>	
<b>Blowfin Sake</b>	17/refill 12
<i>[Hot Sake, blowfish fin, salt]</i>	
<b>Habanero Infused Umeshu</b>	9
<i>[Habanero infused sweet plum wine]</i>	

<b>Masumi Sparkling</b>	120
<i>[Junmai Ginjo, Nagano]</i>	
<b>Fukucho Seaside 500mL</b>	60
<i>[Junmai, Hiroshima]</i>	
<b>Dassai 39</b>	105
<i>[Junmai Daiginjo, Yamaguchi]</i>	

## OTHER

Sapporo	8
Kamonegi Buckwheat IPA	9
Sparkling Yuzu Cocktail	14
Campo Vieja Reserva Brut	11/44
Head High Chardonnay	11/44
Sonoma	
Suntory N/A Beer	7

## N/A

## DESSERT

Sencha Green Tea	5
Decaf Green Tea	5
Sobacha Buckwheat Tea - Decaf	5
Salted Yuzu Tonic	7
Strawberry Rhubarb soda	7

<b>Cheesecake -v</b>	9
<i>japanese souffle style cheesecake, yuzu</i>	
<i>curd, strawberry rhubarb compote</i>	
<b>Panna Cotta</b>	9
<i>ginger whip, macerated kumquat</i>	
<b>Kurogoma Daifuku -v</b>	12
<i>black sesame rocky road ice cream,</i>	
<i>tempura fried daifuku</i>	
<b>Oreo Tempura</b>	7
<i>...it's oreo tempura! Add an extra for 2.50</i>	

Deposits are refunded back to your card.

-v denotes items can be made vegetarian or vegan.

Kamonegi charges a 20% service charge. This service charge allows us to adequately compensate both our front of house and back of house employees. 18% of the 20% service charge goes directly to our employees.

Any additional tip will go directly to the staff serving you tonight.

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